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Proteins in Food Processing, Second Edition, reviews how proteins may be used to enhance the nutritional, textural and other qualities of food products. After two introductory chapters, the book discusses sources of proteins, examining the caseins, whey, muscle and soy proteins, and proteins from oil-producing plants, cereals and seaweed.

Proteins in Food Processing - 2nd Edition

Welcome to Star Foods! At Star Foods we have spent three decades perfecting our process and building a vast network of food suppliers and manufacturers. This enables us to offer quick turnarounds on high-quality foods at the lowest prices possible, including unique daily opportunities.

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Single-cell proteins are the dried cells of microorganism, which are used as protein supplement in human foods or animal feeds. Microorganisms like algae, fungi, yeast and bacteria, utilize inexpensive feedstock and wastes as sources of carbon and energy for growth to produce biomass, protein concentrate or amino acids. Since protein accounts for the quantitatively important part of the ...

Single Cell Protein: Production and Process

Kim R. Hejnaes, Tom C. Ransohoff, in Biopharmaceutical Processing, 2018. Insect Cells. The utilization of insect cell culture for heterologous protein expression has steadily increased over several decades. The technology has unique biological advantages over bacterial, yeast, or mammalian protein expression systems.

Heterologous Protein - an overview | ScienceDirect Topics

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